P. A. Wells, director of the USDA's Eastern Regional Research Laboratory, received an honorary doctor of science from the Philadelphia College of Pharmacy and Science. Also honored with a degree was **Selman A. Waksman** of Rutgers, 1952 Nobel Prize winner.

C. W. Cook, associate professor of range management, and **L. E. Harris** professor of animal husbandry and chairman of the Institute of Nutrition at the Utah Agricultural Experiment Station, are winners of the biennial Hoblitzelle National Award in Agricultural Sciences. Each received a gold medal and shared the $5000 award. They were selected for cooperating on a project that provided a method for measuring the nutritional values of range forage and predicting nutritional deficiencies.

Ordway Starnes will become assistant director of the New Jersey Agricultural Experiment Station on Sept. 1. He has been the station's extension specialist in entomology. On July 1, **Van Wie Ingham,** assistant to the dean and director of the Rutger University college of agriculture, will take over as executive secretary of the college of agriculture and the experiment station. **Westervelt Griffin,** formerly assistant to the director of resident instruction, has been appointed assistant dean of the college of agriculture. Mr. Griffin will have charge of both the 4-year and short courses in agriculture.

IFT Awards Appert Medal to Victor Conquest of Armour & Co.

Appert Medal winner, Victor Conquest, at his desk at Armour & Co.

AWARD of the 1953 Nicholas Appert Medal of the Institute of Food Technologists to Victor Conquest of Armour and Co. pays tribute to a notable career heavily sprinkled with accomplishments in food processing and by-product research.

Conquest himself is inclined to give most of the credit to those who follow the leadership he provides as Armour's vice president for research and development. To hear Conquest tell it, the research staff of more than 500—a big jump from the tiny group which comprised the research department first formed by Conquest in 1929—does all the work; he merely "protects them and makes certain that they have a budget which permits them to progress with their projects."

It is apparent, however, that Vic Conquest has more than a mere conversational acquaintance with the many research projects which come under his jurisdiction. He personally directed research on dried eggs, for instance, and had himself developed a process for their manufacture as early as 1931. When World War II came along, Conquest's early leadership in this field paid off in making large quantities of dried eggs available to the armed services with a minimum of lost time and effort.

After a 30-year career in food processing research, Conquest still considers it an interesting and challenging business. Science came late to the food industry, Conquest acknowledges, and there is much left to be done. Despite the fact that processors are turning out the finest foods in history, Conquest believes there is still room for improvement in getting more nutrition into each pound of processed meat or each can of factory-packed vegetables. The improvement need not depend upon the addition of special components such as synthetic vitamins or amino acids, although these practices are not ruled out as future possibilities. (The intelligent use of additives—vitamins, minerals, and other special dietary requirements—has already made dog food the "most nutritious food we make," says Conquest.) Simply by concentrating on preventing losses of nutritive values during processing and marketing, natural food products can be brought to the consumer in a more nourishing form.

As one means of helping to prevent losses in food value, Conquest sees an increased trend toward prepackaging of food products for ultimate consumer use. As part of this trend, especially in the meat packing industry, Conquest visualizes the development of more canned foods and more factory-processed products (such as sausages). For the latter, research still must yield satisfactory methods of stabilizing products against attack by bacteria or light, but these problems, Conquest says, will be solved. Cold sterilization techniques have already been partially proved, although economic drawbacks and, in some cases, the development of off-flavors still must be eliminated.

No "cloud-walker," Vic Conquest sees no early demand for nonemergency use of "synthetic steaks" or "tableted meals." As long as the food processing industry can depend on livestock for the economical conversion of grasses and grains into tasty protein products, he says, food researchers probably can best utilize their time in solving the more immediate problems of special diets for special applications. Having already worked out highly acceptable diets for babies, children, and the majority of adults, for example, research is now being focussed increasingly on geriatric foods for the expanding population of elderly people. In this, as in other projects it has undertaken, predicts Conquest, the food industry will continue to call on the skills of bacteriologists, chemists, biochemists, chemical engineers, mechanical engineers. Members of virtually every scientific discipline will have a hand in assuring the human race of a tailor-made food supply that is not only pleasing to the palate but is also designed for better living.